Christmas on 5th Ave Dinner

175 Per Person

---

**CANAPÉ**

**Tomato Salad**  
Feta, Moscato Vinegar, Cucumber, Pickled Shallot, Organic Kalamon Olive &  
**Wood-Grilled Octopus**  
Spanish Octopus, Squid ink emulsion

---

**SALAD**

**Lobster Arugula Salad**  
Organic Arugula, Strawberry, Honey-Glazed Root Vegetables,  
White Balsamic Vinaigrette

---

**SOUP**

**Squash Soup**  
Grilled Tiger Prawn, Roasted Winter Squash, Black Pepper Toasted Walnuts,  
Mascarpone, Pomegranate

---

**MAIN COURSE**

**‘Tajima’ Wagyu Tenderloin MS9+ 7oz**  
Australian Wagyu aged 85 Days, Roasted wild mushrooms, potato puree, jus

---

**DESSERT**

**Sticky Toffee Pudding**  
House-Made Vanilla Bean Ice Cream, Brown Sugar Caramel, Candied Pecans

---

**MIGNARDISE**

**Montenegro**  
Raw Honey, Greek Yogurt, Walnuts